



Salzburger

Master Flaker with gear drive

Owner's Manual and Users Guide



For a healthy breakfast

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For love of nature ...

Dear customer,

We are very pleased that you have bought our flaker with gear drive and wish you that you will be very successful in making healthy wholemeal meals.

With your “Salzburger Master Flaker with gear drive” you have purchased a top-quality household appliance which has been designed and manufactured according to the latest state of the art technology.

Please read these operating instructions carefully before you get started!

Consider our recommendations on the choice of grain and also the care of your flaker. We hope it will give you great pleasure over many years and wish you every success.

AGRISAN NATURPRODUKTE GMBH
Christine Thurner

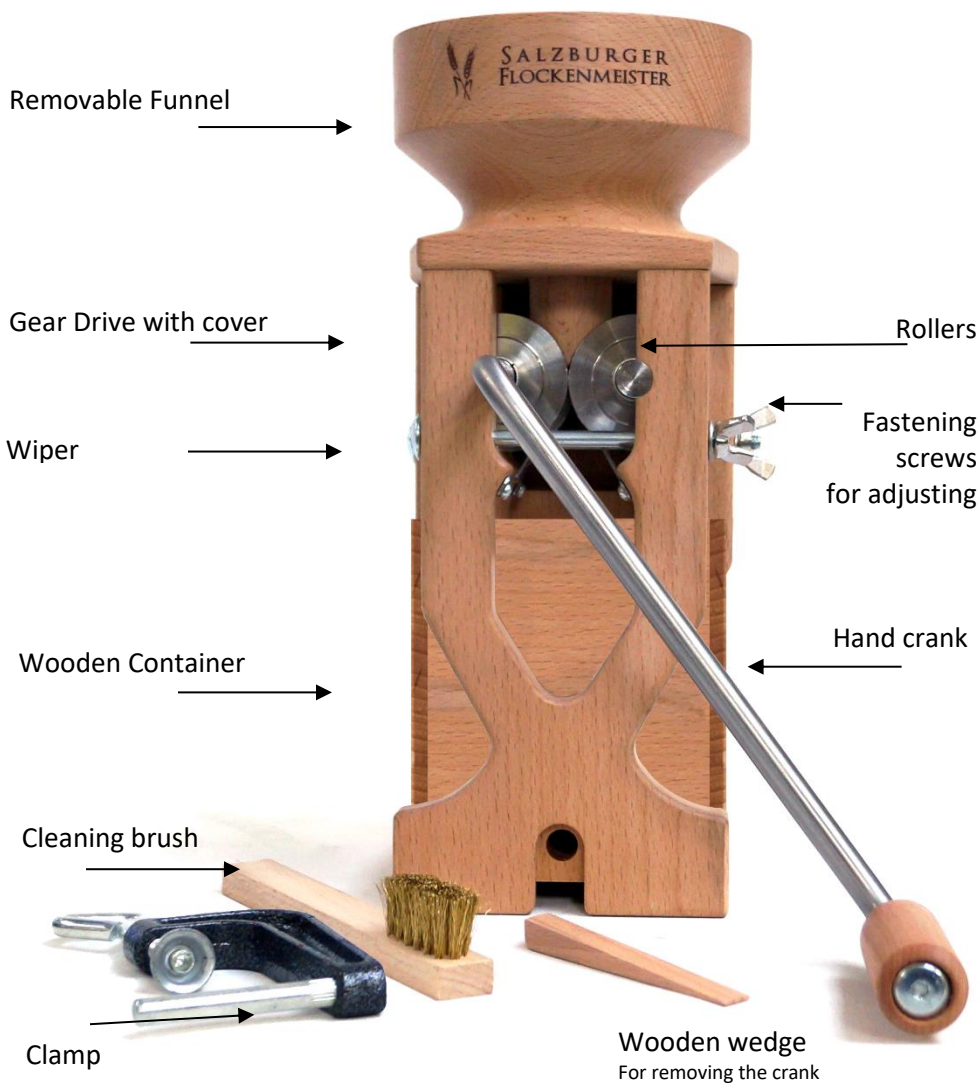
Important:



Please NEVER lift the flaker by its funnel otherwise the funnel could be detached, causing the lower parts to be dropped and so resulting in damage!

For transport reasons we must tighten the adjustment screws (wing nuts) more tightly than the settings required for normal use. In this state it is very difficult to operate the rollers. Prior to using your flaker for the first time, we request you to fully open the screws. Then please follow the instruction manual.

Control Elements of the „Salzburger Master Flaker with Gear Drive“



Please study the user's guide and the safety instructions carefully before operating the appliance for the first time!

Suitable site

The Salzburger Master Flaker is made from high quality, solid wood. Wood is a natural product which makes it subject to change according to changes in humidity and temperature.

Place the appliance in a dry place and protect it from any direct source of heat (sunlight, ovens etc.), as well as from moisture influences (sink, steam devices, etc.)

Before first use

Using the clamp supplied with the flaker, fasten the appliance onto a suitable, flat and stable work surface. Screw the hand crank in a clockwise direction into the threaded bore of the drive roller. Slide a suitable container under the wiper.

Types of grain

Please only use purified crops! Badly cleaned grain can contain foreign particles (especially small stones, etc.), which can cause damage to the rollers. Process your flakes from the grain you have chosen in one single production run.

Gear drive

The high-quality stainless steel gear drive allows the ingredients to be pressed without unpleasant emptying of the rollers. Even oily seeds can be easily squeezed. Regular cleaning (especially after use of oily seeds) is necessary with the supplied brass brush.

Basically, the gear drive is maintenance-free. The use of lubricants (oils, greases) must be avoided at all costs.

Suitable types of grain

- **All types of grain** such as oats, wheat, rye, spelt, quinoa, amaranth
Linseed, poppy seeds (Processing oily grain seeds take longer cleaning times!)
- **Herbs and spices** such as caraway seeds, pepper, salt, oregano, basil, juniper berries

Small wood grindings such as liquorice root or hyssop can be easily pressed without being pre-treated. The resulting flakes of spices, herbs and wood can then be finely ground between your fingers.

Should you require especially large flakes, we recommend that you wash the grain first and then let the surfaces dry.

For hygienic reasons this process step can, of course be beneficial, but is however not necessary for the faultless function of the appliance.

Flaking Process

Using the clamp as supplied, fasten the appliance firmly down onto a table; fill the suitable type of grain you want to flake into the funnel. Slowly begin to turn the hand crank in a clockwise direction.

Attention! Only allow children to handle the appliance under the supervision of an adult person.

Adjusting the Degree of Fineness

When using the flaker for the first time, please leave the fineness degree at the pre-set adjustment!

Setting the degree of fineness is done by continuous adjustment of the two wing nuts.

For processing smaller types of grain or spices equally tighten the two wing nuts in the clockwise direction

For larger types of grain loosen the wing nuts.

Various smaller herbs can be crushed and then ground finely between your fingers.

Care and Cleaning

In order to maintain the technical functionality of your flaker, no special maintenance is necessary. During the actual flaking process some crushed remains will stay stuck to the rollers. We, therefore, recommend cleaning the rollers from time to time using the brass brush as supplied. Cleaning after each flaking process is especially important after processing oily grain seeds. Should you be planning on not using your flaker over a longer period for hygienic reasons a thorough cleaning of the rollers is recommended. Brush the rollers with the brass brush as supplied. Any residue left on the scrapers or on the wedge can also be removed with the same brush, another brush or

a toothpick. **If you give the wooden parts (especially the inside of the funnel) a damp wipe, these parts, must be thoroughly dried immediately.**

Protection against pests:

Moths love darkness and quiet and will only attack wood when under extreme stress. If your flaker is used on a regular basis, moths will find a very comfortable place for them to stay. Should the flaker not be in use for some time, cover with a cloth and eventually place some herbs or bay leaves in the funnel.

Care of the wooden Housing:

The outer surfaces of the flaker can be wiped with a damp cloth, should, however, be dried at once. Whenever necessary the outer surfaces of the wooden housing can be roughened with sandpaper and subsequently treated with beeswax oil.

Removing the crank

In order to remove the crank, it is necessary to remove the funnel and gear cover and to slightly tighten the two wing nuts. Then slide the small wedge as supplied from the bottom between the middle of the rollers. After that, you can remove the crank by turning it in a counter-clockwise direction.

Lifting the funnel

The flaker must be fixed to the table with the clamp.

IMPORTANT: Before lifting the funnel loosen the locking screws.

No tools are required to lift the funnel. Gently pull the funnel **UPWARDS**. The funnel is connected to the bottom of the flaker by 4 wooden dowels. Should one of the dowels jam when lifting the funnel, then may become bent, Such damage is not covered by warranty.

Setting up the funnel

Place the funnel in an **UPRIGHT** position from top to bottom. Make sure that the wooden dowels are inserted into the intended holes and that they will not become bent.



The gear cover

On the one hand, the gear casing is a protective device and at the same time serves to absorb the abrasion of the gears. Even the highest quality stainless steel produces abrasion through friction. So that this abrasion does not get into the drip tray, the protective cover was also designed to collect the abrasion. It is best to remove this abrasion with a vacuum cleaner and not by wiping and brushing.

Lifting the gear covering

The gear covering can only be lifted after having removed the funnel.

Using your thumb gently push the covering upwards – this will lift the cone holders out of their slots.

The covering can now be removed in a forward direction.

Setting the gear covering

Place the wooden covering with the notch over the gears. Slightly push the cover downwards.

The cone holders are thus centered with their slanted flanks in the horizontal slots.

It is important that the covering sits completely flat on the stands and that all four cones are in their slots.

Once the funnel has been fitted on, the covering is blocked in its upright position. This provides safety precautions for children.



Faults and solutions

Grain kernels or larger pieces of the ingredients have blocked the input opening	Give the flaker a small shake or use your fingers to push the blocked grain kernels into the input opening.
Processed flakes do not fall from the funnel onto the rollers.	Hit the outside of funnel with your flat hand. This slight knock will make the kernels fall at once into the funnel input without having to use your fingers to help clear the blockage.
The crank is in idle mode	Move the crank handle slightly backwards and forwards, until you feel a noticeable resistance. <ol style="list-style-type: none">1. Either tighten or loosen the wing nuts2. Continue to turn the handle by two turns in the clockwise direction and one turn in the anti-clockwise direction. Do this until the rollers are working correctly again.3. If this does not solve the problem, please repeat the action described under Point 1. or please clean the rollers of your flaker.
The rollers are either oily or very dirty	Please see the instructions und “Care and Cleaning” Please remove the funnel

If nothing helps:



Before you return the flaker for repair work, please contact your customer service point, maybe they can give you further helpful tips on how to solve your problem.

Tel. 0043 6245 83282

e-mail: info@agrison.at

Warranty

Based on our many years of experience, our flakers are manufactured and controlled directly at our factory. We only use selected materials. However, defects may occur!

Warranty for Salzburger Flaker with gear drive: 3 Years

Terms of warranty:

The warranty applies to all occurring material or processing defects and depends on the choice of the manufacturer to replace, repair, or refund the appliance.

It does not include the replacement of consequential damage nor loss due to natural wear and tear or to damages caused using force and/or because of improper maintenance.

Intervention by any unauthorised persons, who are neither employed by our company nor authorised by us, results in the warranty becoming invalid. The warranty applies to all appliances intended for the entire European market.

Fragile parts are excluded from the guarantee. Wood is a living material and small cracks in the wooden casing may arise. These are not considered to be material defects.

In case of any warranty claim your statutory warranty rights, which you can independently assert against us, do, of course, remain upright in case of any defect and are not restricted by the warranty.



Proof of purchase must be provided for any warranty claim.

Warranty claims:

Within the claim period, we do, of course, carry out any necessary repair work completely free of charge on defects in material and workmanship during the warranty period.

Before you return the appliance:

However, before you return the appliance to us we request you to send us a short mail or to call us. The problem may only be very small or even due to operating errors. It may only be a small insignificant fault, which can be easily solved. In this way you can save your mill from any unnecessary transport strain.

Shipping - packing:

If necessary, for return shipments please pack your flaker in its original box or use a sufficiently strong cardboard box with enough protective material. Please use enough stuffing material such as newspapers, cardboard, etc. Please send only the flaker without any accessories, lid, owner's manual etc. Please include information on the problems you are having with your flaker and which you want solved and also your phone number should be need to contact you if necessary.

Please return the parcel sufficiently stamped – please also consider taking transport insurance, which does incur significantly higher postage costs.

Warrantor and warranty address:

AGRISAN NATURPRODUKTE GMBH
Gasteigweg 25
A - 5400 Hallein
Österreich
Tel. 0043 6245 83282
e-mail: info@agrisan.at

<https://natural-grainmills.com/>

Technical Data:

Housing:	Depending on the design: domestic solid beech, oak or walnut wood
Rollers:	made of nickel-free stainless steel
Gears:	made of corrosion-free stainless steel
Space required:	10,5 x 12 cm
Height:	29 cm
Weight:	3 kg
Flaking volume:	ca. 90 g/min
Mounting:	with clamps suitable for every type of table top, etc.
Suitable for:	flaking of oats, spelt, wheat, rye, linseed, poppy seeds, etc.
Warranty:	3 years

Recipes

Granola – crunchy muesli homemade

Granola? What is that actually? Basically, granola is a crunchy muesli.

Traditionally, cereal flakes are sweetened with honey or syrup and baked in the oven, often in combination with nuts or fruit.

For your homemade granola you need the following ingredients:



- 4 cups of cereal
- 1 cup nuts (hazelnuts, almonds, walnuts etc.)
- 1 cup of kernels/seeds (sunflower seeds, sesame seeds, pumpkin seeds etc.)
- optional grated coconut
 - a pinch of salt
- Cinnamon powder or vanilla pulp to taste
- ¼ cup oil (olive or coconut oil)
- 1 cup honey or syrup (agave, maple, etc.)
- Optional dried fruit (raisins, berries, apples) - mix in after baking

And that is how it works

Before you start preparing, you can preheat the oven to ~180°C.

Then first mix all the dry ingredients in a bowl. Then add the oil and honey/syrup. Mix everything.

Spread the mixture on a baking tray lined with baking paper and bake for about 25 minutes. Be careful not to burn your granola.

When it is ready, your crunchy muesli should cool down and only then will it harden. Finally you can fill it in a glass and keep it. Complete!

We wish you good work!

Oatmeal Cookies – a sugar-free alternative

What you need:

- 150 grams of rolled oats
- 2 bananas
- 30 g wholemeal flour (e.g. spelled)
- Cinnamon (optional)



And that is how it works: First peel and mash the bananas. In a bowl, mix the bananas with the rolled oats and the whole wheat flour. Then dust the work surface with flour and flatten the dough. Meanwhile, the oven can already be preheated to 180°C (convection). Now you can cut out the biscuits with shapes as you like or simply form small, round biscuits. Then bake the cookies until golden brown.

Overnight Oats

With overnight oats you save a lot of time in the morning and still have a very nutritious and healthy breakfast.

What you need:

- Rolled oats or spelled flakes
- Soy milk or other plant-based drink (almond drink, coconut drink, oat drink...)
- Cinnamon, Vanilla
- chopped cashew or hazelnuts



And that is how it works:

Mix all the ingredients together and keep in the fridge overnight.

AGRISAN NATURPRODUKTE GMBH


Gasteigweg 25
A - 5400 Hallein
Österreich
Tel. 0043 6245 83282 / e-mail: info@agrisan.at

Internet:

<https://natural-grainmills.com/>

www.smoothie-mixer.at

www.veganstar.eu

 <https://www.facebook.com/salzburgergetreidemuehlen/>

